

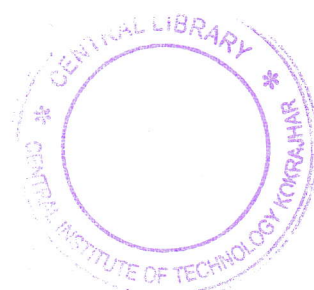
ESE/RETEST EXAMINATION, 2020**Semester: 5th Semester****Subject code: FPT-505****Subject: FOOD ANALYSIS FOR QUALITY CONTROL AND EVALUATION****Full Marks: 70(Part A-25 + Part B-45)****Duration: 3 hours**

Instructions:

1. Questions on Part A are compulsory
2. Answer any five questions from Part B

PART A**1*25**

- 1) FSSAI was forced in
- 2) The saturation of color is termed as
- 3) The primary objective of quality control is
- 4) The measuring unit for hardness is
- 5) test is used to assess the ability of individual to detect different tastes, odours and feel.
- 6) Define HACCP.
- 7) How many Central and state level laboratory are there in India for quality analysis of food product?
- 8) Define Good Manufacturing Practice.
- 9) Define food poisoning?
- 10) What the three attributes that are measured for color measurements?
- 11) What is the name of the instrument used for texture measurement of food?
- 12) What is CL?
- 13) PFA is implemented through
 - a) Ministry of Food processing
 - b) Ministry of Parliamentary Affairs
 - c) Ministry of Health and Family Welfare
 - d) Ministry of Agriculture
- 14) ISO 9000 deals with
 - a) An iron and steel industry
 - b) Quality control
 - c) Environment management
 - d) Quality management
- 15) State the principle of quality control.
- 16) BIS stands for
- 17) Which of the following is an Indian Standards/Regulations
 - a) FAO
 - b) CAC
 - c) PFA
 - d) FDA
- 18) FPO was implemented on
- 19) CIE unit is used in.....
- 20) Unit of cohesiveness is
- 21) Carry-over taste/ after-taste is determine by..... test.



- 22) In duo-trio test all the given samples are different in taste (true/false).
- 23) GAP comes under quality assurance system (true/false).
- 24) Grade standards represent the technical aspects of a product (true/false).
- 25) Temperature required for different changes in food properties, is a factor.

PART-B

- 1) a) Justify the title of the subject. 3
 b) Show the organization plan for food processing plant with departments and their respective activities with a schematic diagram. 3
 c) What are the main reasons for quality control? 3

- 2) a) What is the use of decision tree in quality control? Explain the use with a flowchart. 1+4
 b) What are the different control approaches for food adulteration? 4

- 3) a) Explain the texture profile analysis test for any food sample. 5
 b) Write two common chemical tests for food products with their respective descriptions. 4

- 4) a) Define adulterations and adulterants. List any two adulterants found in the following food items and suggest the method of detecting the adulterants. 1+4
 b) Explain the working principle of color measurement by Hunter Lab colorimeter. 4

- 5) a) Why sampling of any sample is necessary in quality control? Explain one method for sampling. 1+3
 b) Explain duo-trio and triangle test. 5

- 6) Write short notes on: 3X2
 a) FAO & Codex Alimentarius Commission
 b) State the difference between ISO 9000 and ISO 22000 3

